

THE EXPRESS

VOLUME IX. NO. 8

EXPRESS, ALTA, THURSDAY, July 21st, 1921

Price: \$2.00 Per Year

A Good Ball Game

Mayfield vs. Bindloss, at Empress

In the presence of a large number of fans, the Mayfield and Bindloss ball teams engaged in a contest for supremacy on Saturday. The game was productive of good plays and both teams were on their toes to win the game. The game was the best that has been played here. Bindloss managed to get a lead two or three times during the game but each time the Mayfielders would even up the score. The last innings saw Mayfield into bat in the first half one run behind Bindloss. They scored one run and made the score equal. Bindloss going into bat did not falter and soon secured the winning run the score being 7 to 6 in their favor. E. Fossett, occupied the mound throughout the game for Mayfield. W. J. Harriett and D. Venne clinched the poll for Bindloss. G. S. Tucker, was umpire and F. D. Sparrow, base umpire.

Bindloss.—F. Galipeau, 1st b., D. Venne, 2nd b., R. Venne, 3rd b., L. Lambert, ss., W. J. Harriett, p., J. Blood, c., M. Clevier, rf., Jones, cf., C. Debeuf, lf.

Mayfield.—W. Scott, 1st b., J. Surdy, 2nd b., W. Rowles, 3rd b., A. Horwitz, ss., Fossett, p., W. Rivers, rf., Housque, cf., Zaiser, lf., Ed. McCune, c.

HORSES CHEAP

FOR SALE—One team of fat horses, very remarkable. Enquire at Cough's Feed Barn, Friday and Saturday, July 29 and 30.—N. P. Reid.

Notice

Here is a

Big Reduction in HARNESS

AND

In SHOES

Come in and Get My Prices before
Buying

G. W. MARTYN

Well, I Gusesed Wrong, How About You?

When Buying Hardware you Guess Right, if you come to Storey's.

Specials until July 25th, 1921

COPPER BOILERS, No. 9, Flat Bottom

4-XXXX extra heavy ROCHESTER BOILERS, No. 9, Flat Bottom

RE-TINNED with Copper Bottom BOILERS, No. 9, Flat Bottom

HEAVY GALVANIZED BOILERS, No. 9, Flat Bottom

Extra Special High Speed WASHING MACHINE

Glass, Brass or Enamel WASH BOARDS

Fibre WASH BOARDS

Zinc WASH BOARDS

each \$5.75

each \$4.50

each \$4.35

each \$1.50

\$15.00

each .75

each .60

each .50



N. D. STOREY

EXTRA STEPS MEAN DOLLARS SAVED

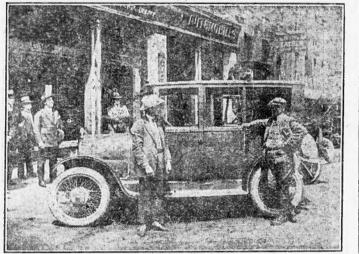


A Justifiable Postponement

The Directors of the Western Canada Colonization Association are to be commended for their action in postponing the actual work of bringing in settlers until they secure from the prairie provinces a reasonably firm promise that the Canadian Government will not interfere with the settlers by warning in expending the large sum of money subscribed by its bankers until it receives reasonable co-operation from the three Governments. It would be nothing short of a disaster if lack of action by the Manitoba, Saskatchewan and Alberta Legislatures should prevent the use of this great fund for the general advantage of the Canadian West.

It is to be hoped that the three prairie provinces will agree on some workable basis of action that will facilitate the operations of the Western Canada Colonization Association, as of other immigration agencies. The sooner the twenty million acres of idle land near the railroads, now held out of production by more than eighty thousand individual speculators, is brought under the plow, the sooner will good times return, the burden of taxation be lightened and the National Railways achieve a self-supporting basis.

Remarkable Trip In Overland Car



Overland tours of 75,000 miles are not common among Canadian automobile owners but one was completed this month that took in territory from coast to coast, north as far as Edmonton and south to Lower California. Mr. T. Peers, who was in business in the U.S. for a number of years, decided the trip chiefly for his health's sake and was accompanied by Mr. Roy M. Jones. After preliminary tours through Muskoka, Montreal and the Adirondacks, the two men then commenced their long trip by way of Chicago and St. Louis and then North again to Winnipeg. Crossing the Rockies through the Crows Nest Pass, they visited Vancouver and proceeded to Los Angeles. Sleeping in the car every night

proved a wonderful tonic, and they easily enjoyed the trip, which was not marred by a single accident. They were always able to obtain gasoline and neither mountains nor deserts proved an obstacle to their '90 Sedan. After several months in California, every man was visiting the New Mexico and Colorado route, averaging about 125 miles a day. They brought back a monkey, one an Australian Java, the other a Philippine Rungting, which were photographed on top of the car when driven up to the Toronto branch of the Willys Overland Company. The monkeys, Mr. Peers states are becoming accustomed to their new home very quickly!

Saskatchewan Rifle Association Meet

Attractive Prize List Offered at Meeting at Regina, July 18th to 20th. The annual Saskatchewan Provincial Rifle Association meet will be held at Regina on July 18, 19, and 20. \$2000.00 offered in prizes. An ammunition will be supplied free with plenty of opportunity for practice. The S.M.L.E. rifle will be used. Prize lists can be had from Major Styles, the secretary at Regina.

Suspense

She—Tell me, Jack, am I the first
He—Wait—
She—Don't stop me. Am I the first
girl who ever asked you if she was the first girl you ever kissed?

Wireless in North.

The Federal Government of Canada is installing four wireless receiving stations between Peace River, Crossing and the Arctic Ocean.

Two women began exchanging compliments it's the recording angel's cue to get busy.

There never was a war in which each side couldn't prove the other the aggressor.

Europe and North America use nearly four-fifths of all the coffee the world produces.

Profit by the experience of others

— which has taught thousands that Instant Postum is better than tea or coffee.

POSTUM has a flavor similar to coffee, but contains nothing that can disturb health and comfort.

"There's a Reason" for POSTUM
Sold by grocers everywhere



Try Frozen Desserts

BY LORETTA C. LYNCH
An Acknowledged Expert in All Matters Pertaining to Household Management

As the warmer days come, the frosty desserts should find place upon the family table. Why don't women make them more often than they do? Simply because they believe that to make a freezer full of frozen strawberries, raspberries, etc., is a time consuming task. The freezer on the market are simple of construction and easily save their cost in the first few weeks of their use. A freezer making as little as a pint, may be obtained in the \$10.00 class. A pint gives two or three desserts.

For general use, one-third as much salt as ice is used. The salt must be the coarse salt sold for this special purpose. The salt should be placed in a strong glass bowl and covered with a mallet until quite fine. Large sharp pieces of ice have been known to pierce the tin containing the material to be frozen.

A freezer should never be filled more than three-fourths full, or any mixture expands in freezing.

Now for recipes. A freehand cook really needs very few recipes. For instance, if you remember that a frozen dessert is a dessert, then you know that it is, you will know when you taste the mixture before it is frozen that it must taste unusually sweet to be "just right" when it is frozen. The simplest frozen dessert, perhaps, is a simple pie. To make this, first, if really is, the mixture before it is frozen that it must taste unusually sweet to be "just right" when it is frozen. The simplest frozen dessert, perhaps, is a simple pie. To make this, first,

For orange pie, prepare a very stiff meringue, then add a few orange rind, as well as pure lemon juice. In fact, most every fruit ice contains lemon juice. This prevents an otherwise insipid taste.

Frozen berries are prepared for adding one-half as much crushed and sweetened berries as you have sweet lemonade.

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Get Together Results

Benefit Derived From the Accredited Herd Plan for Control of Tuberculosis in Cattle.

A few years ago the United States breeders of prime cattle, recognizing the necessity of making effective measures for the control of tuberculosis, arranged a conference with officials of the Bureau of Animal Industry at Washington, the result of

which was the formation of what is known as the Accredited Herd Plan, meaning that the herd had been thoroughly tested and found entirely free from any symptom of tuberculosis.

The plan proved so successful (over a thousand herds being accredited) that it was decided to extend the system to Canada. Regulations were promulgated which came into force in September, 1919, and have proved gratifyingly successful. Many herds have been accredited while many others are under test. There is now an agreement between Canada and the United States that cattle from accredited herds may enter either way, without detention or test.

Air Harbor, For Regata.

The establishment of a municipal air harbor at Regina is now all but an accomplished fact, and of two sites submitted by the city to the Canadian Air Force Association, the association selected the composition of the acre or two to be used.

All that remains to complete arrangements is the receiving and erection of the Bessonneau hangar, which has been reserved for Regina by the Canadian Air Board.

Manitoba Butter Production.

More than 8,000,000 pounds of butter were produced in Manitoba in 1920, according to L. A. Gibson, provincial dairy commissioner. Of this amount 3,000,000 pounds were ex-

ported.

A wise girl occasionally induces a young man she doesn't like to act as pacemaker for the one she does like.

If we love our enemies we certainly do hate to show it.

Minard's Liniment for Dandruff.

W. N. U. 1375

Manitoba Farmer Now So Strong He Can Put In Full Time at Work

"I was beginning to think I never would be myself again but Tanlee has put me back in as good health as I ever enjoyed in my life," said John Tanlee, a 50-year-old farmer of Saint Clair, Manitoba.

"I had a bad stomach and it had been troubling me for the past two and a half years. My appetite was fairly good; that is, I could eat but looked like everything turned around in my stomach and I would vomit.

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Chesterfield picnic and Sharow U.F.W.A. garden party to-morrow.

The heat of elections is not the only heat that has bothered us this week.

Interest is now focussed on the ball tournament on the 29th. There are other sports and a

big dance is to conclude the day's excitement.

Mrs. Opal and Master Harold Boyd returned from their holidays on Tuesday.

H. C. Swann, Shepherd, Alta., was a visitor in town on Tuesday, on important business.

Mrs. J. Cusack is spending two weeks, at the home of her parents at Manor, Sask.

Ed. McCune, known as "Kid Seusser" was a visitor, north of Estuary on Sunday.

Mr. J. Kennedy, who has been visiting his son south of Kindersley, has returned. He reports that the crops there are splendid.

Mr. D. McEachern is now recognised as the golf champion of Empress, as he is credited with making the nine hole course in forty-two, thereby beating H. P. Oegg by one.

Harvey Ferguson, of Estuary, is at present taking a trip through B.C. with a view to locating a ranch.

Mr. Kirkham, Imperial Oil traveller, spent three days in town the first of the week, checking up the local agency in charge of W. Rose.

Jasper Lucy and Jack Davidson killed the largest bison seen in this district, in McGillivray's pasture, on Sunday last. It's actual length, after the head was cut off was seven feet three inches.

W. R. Brodie and R. M. Henderson left on Monday evening for the Hat. They expect to return on Thursday night.

H. Halverson, of Alsask, was a visitor to town Tuesday. He reported that the haistorn that visited the district north of Alsask, on Saturday, commenced in the Hanna district and went as far as Rosetown. It also visited the Eaton district. The width of the strip which suffered hail damage, was nine miles wide at Alsask.

Percival Baker, just elected as U.F.A. member for the constituency of Ponoka, died at Edmonton, Tuesday night as result of injury received some weeks ago while pulling trees on his farm.

Those attending the Buffalo picnic report that a large crowd assembled to take in the sports and the entertainment was first rate. The ball games were good and many took advantage of an aeroplane being on the ground to take the chance of a passenger flight. The dance which concluded the day's celebration was well patronised.

Mr. and Mrs. F. Rusaw and family have moved into the residence formerly occupied by Mr. and Mrs. F. Rusaw and family.

NOTICE

John T. Cook, formerly of Bindloss Post Office, Alberta.

TAKE NOTICE that an action No. 2064 D. C. has been commenced against Mr. John T. Cook, Post Master at the Hat, by William R. Brodie, Merchant, Empress, Alberta, to recover the sum of \$100.00, plus interest, for goods and merchandise sold and delivered to you.

AND FURTHER TAKE NOTICE that the same will be heard and determined on before August 12th, 1921, and in default of your doing the Plaintiff's demands he will file a motion for a default judgment and sue out the action without further notice to you.

DATED at MEDICINE HAT, Alberta, this 10th day of July, A.D. 1921.

3. A. Warden, Clerk of the Court.

Grand Theatre

EMPEROR, ALBERTA

Lyons and Moran

in
"La La
Lucille"

A Musical Comedy
Hit put in Pictures

Friday and Saturday
July 22 and 23

Prices: Adults, 35c; children,
25c; under 12 yrs., 15c

Two feet, and he is laid up as a consequence.

Equitable Prices Service and Quality

Are Your Returns for dealing
at our Stores

We sell for Cash Only. We will pay you CASH for
your Produce.

Cavendish General Stores
CAVENDISH AND BUFFALO

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CENTRAL GARAGE

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Castile Coombe

Tom McArthur had the misfortune to have his barn destroyed by fire on Saturday morning, losing also a calf and some harness in the flames. Cause of fire is unknown but is supposed to have resulted from a spark blown onto the building.

Castile Coombe district was visited on Saturday by what at first had the appearance of a disastrous prairie fire. The high wind saved the fire from spreading and it finally went out into some breaking. About a section of good pasture was destroyed.

Walter Pineo had one of his horses fall on him crushing

insectivorous Birds
(continued)

certain places in Manitoba areas of growing grain have been saved from destruction by the pestilent grasshopper owing to the presence of large flocks of gulls. In light of these facts it is gratifying to be informed by the Dominion Entomologist, Mr. Arthur Gibson, to wit, that the importance of protecting our useful birds is becoming more and more recognized, especially by farmers and fruit-growers.

Dominion Department of Agriculture Publications Branch, Ottawa.

ATLEE

Wednesday, July 13.

A good crowd of farmers turned out this evening to hear W. C. Smith, farmers nominee for the Redcliff Constituency. Mr. Smith gave a good sound talk from his actual experience of his twenty years farming in the Redcliff district, indicating are that he will poll a heavy vote.

Mr. McKenzie was here also and the Government Nurse employed under the Department of Education. The air is so thick with politics and politicians that the rain clouds have to take a back seat and wait for Hatfield and some other favorable opportunity.

Meanwhile the corporation that controls farm machinery is not overlooking the opportunity to boost the prices a little more. The machinery prices are at present a mill stone around the neck of the agriculturalist, and is slowly but surely dragging agriculture to the depths. The farmers are wise to wait no longer for the Stewart Government or any other Government to give them relief. They have waited too long, their only hope is to rise to occasion and to relieve themselves, and indications are that they will soon do so.

Friday 15, an airplane passed over here at 3:45 p.m., going east we think it was enroute to the picnic at Buffalo. A number of Athletes attended the picnic at Buffalo, Friday, July 16, two ball games, races of all kinds, and the airplane all combined to make a Gal a day. A big dance in the evening held the crowd until the small hours.

Art Rounds took a spin in the airplane at Buffalo, Friday. Art says that he felt just as happy as a bird on a dewy morning. He looked down on the Cavendish and Buffalo people, and says if he can't beat them playing ball he looked down on them for once, anyhow. He thinks if he had taken a small snort of crow whiskey he could have flown much higher, although his knees were knocking so that he felt something must be wrong with the engine.

Monday, July 18, being a holiday for the school children, Mrs. Lawler, hitched up old Dobbins, betook herself to the river, taking Jessie and Johnnie Stewart and Jack Ahern with her, where they made a raid on the berry bushes. They said that was better than an election anyway.

July 18, Art Rounds was busy today hauling out the voters to the polls. Isn't strange that there are so many people who do not improve the opportunity to use the franchise. Some won't go when a free conveyance is offered.

We understand that Mr. J. B. Hallam is soon to put up an electric lighting system on his ranch north of town.

Rumor has it that all the Atlee basket ball girls are going to bloom out again soon.

Now that the Farmers have elected a majority in the parliament, we understand that Mr. Hatfield will be the premier and Bod Edwards chief government dispenser. Geo. Headley will look after the oil interests, while the Redcliff member will attend to bridges in the Hat district.

Art Rounds went away to day, to Madeline Hat, for his annual vacation of two weeks, he expects to visit Calgary and Banff and stop awhile at Pin oka

Miss Mildred Ripley, was an Empress visitor, Tuesday.

One of the grasshopper experts is expected to be in Atlee,

this evening, the 19th, to tell the farmers how to catch grasshoppers.

ESTRATED

Black Goshling, V-shaped strip in face and white strip on upper lip, 4 years old weight 140 lbs. Heavy boned. Reward \$100.00 for information leading to recovery. H. Halverson, Alsask, Sask.

3tp

Brodie's Store News 'PHONE 25

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